



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Sandra J. Rotar  
Health Operations Administrator

## Health Department

[www.milwaukee.gov/health](http://www.milwaukee.gov/health)

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

## Routine Food

D&S Foodservice, Inc  
D&S Foodservice  
6555 W Good Hope Rd  
Milwaukee, WI

**3/16/2016**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

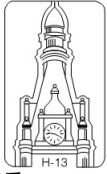
### CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-302.11	Raw shell eggs stored above ready to eat deli meat in back 2-door reach-in cooler. Store raw shell eggs on bottom shelf of cooler. All food must be protected from cross-contamination.	3/16/2016
Improper Hold		
3-501.16	Cottage cheese and crab salad at self-service salad bar at 47F. Adjust salad unit to cold hold at 41F or below. Potentially hazardous food must be held cold at 41 degrees or below. (COS)	3/16/2016
3-501.17	Deli turkey in 2-door reach-in cooler not datemarked. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded. (COS)	3/16/2016
Unsafe Sources		
3-101.11	Container of cut-up moldy fruit in back 2-door reach-in cooler. Discard moldy fruit. All food must be safe, unadulterated and honestly presented. (COS)	3/16/2016

CDC Risk Violation(s): 4

### Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
4-302.12	No thermometers inside of coolers by salad bar. Provide a thermometer to determine food temperatures. (COS)	3/30/2016



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4-501.116

No quat test strips at establishment, only chlorine. Establishment uses quat for warewashing and wiping cloth solution. Use a quat test kit to ensure sanitizer is at 150-400ppm, per manufacturer specifications.

3/30/2016

**Good Practice Violation(s):** 2

**Total Violations:** 6

**Notes:**

On 3/16/2016, I served these orders upon D&S Foodservice, Inc by leaving this report with

Inspector Signature (Inspector ID:115)

Operator Signature